

VEENDAMJuneau, AK 05/30/2002 INSPECTION SCORE: **97**

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

Site: POOLS AND SPAS

Deduction Status: N

Violation: THE ANALYZER CHART RECORDERS USED IN LIEU OF MANUAL TESTS WERE NOT CALIBRATED DAILY.

Recommendation: 5.2.1.2.4 Halogen analyzer-chart recorders used in lieu of manual tests and logs shall be calibrated at the beginning of bunkering or production, and the calibration shall be recorded on the chart or in a log book.

Action: Calibration was checked daily but was not documented on the chart.

Item No.	Description	Points Deducted
7	PW system protection cross-connections, backflow; Disinfection	0

Site: POTABLE WATER

Deduction Status: N

Violation: WHEN INSPECTIONS WERE BEING PERFORMED ON THE WATER TANKS NOT ALL OF THEM MENTIONED THAT THEY WERE CLEANED, DISINFECTED AND FLUSHED WITH POTABLE WATER.

Recommendation: 5.3.4.1.1 Potable water tanks and any parts of the potable water distribution system shall be cleaned, disinfected, and flushed with potable water: (1) Before being placed in service; and (2) Before returning to operation after repair, replacement; or (3) Being subjected to any contamination, including entry into a potable water tank.

Action: Tanks are due for cleaning and required documentation of inspection, cleaning, disinfection and flushing will be documented in the maintenance management system.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	1

Site: POTABLE WATER

Deduction Status: Y

Violation: THE SHORE CONNECTIONS FOR THE SPRINKLER SYSTEM WERE NOT FITTED WITH REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICES.

Recommendation: Install Reduced Pressure Backflow Assemblies on the international shore connections.

Action: This will be done.

Site: POTABLE WATER

Deduction Status: Y

Violation: THE PRESSURE DIFFERENCES ON BOTH SIDES OF THE VALVES WERE NOT RECORDED DURING THE ANNUAL TESTING OF THE REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICES. THESE SHOULD BE TESTED ACCORDING TO THE MANUFACTURES RECOMMENDED PROCEDURES.

Recommendation: 5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device.

Action: Pressures on both sides will be recorded in the future.

Site: POTABLE WATER

Deduction Status: Y

Violation: NOT ALL OF THE POTABLE WATER PIPING THAT IS LOCATED IN THE ENGINE ROOM WERE PAINTED BLUE OR MARKED WITH A BLUE STRIP.

Recommendation: 5.3.2.1.1 Potable water piping shall be painted light blue or striped with 15 cm (6 inches) light blue bands or a light blue stripe at fittings on each side of partitions, decks, and bulkheads and at intervals not to exceed 5 m (15 feet) in all spaces, except where the decor would be marred by such markings.

Action: Lines will be marked.

Site: BARS GENERAL

Deduction Status: Y

Violation: IN-LINE WATER FILTERS LOCATED PRIOR TO THE MULTI-FLOW SYSTEMS HAD NO CHANGE DATES ON THEM AND SOME HAD, ACCORDING TO THE INSTALLATION DATES, BEEN ATTACHED FOR MORE THAN SIX MONTHS. ONE OF THE UNITS DID NOT HAVE A LABEL STATING DATE OF INSTALLATION OR DATE FOR REPLACEMENT.

Recommendation: These filters should be changed according to the manufacturer's recommendations and should have the dates marked on them when they were changed.

Action: These units are currently not used. Filters will be changed.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: WADING POOL

Deduction Status: N

Violation: EVEN THOUGH THE WADING POOL IS DRAINED UNDER SUPERVISION, THIS POOL SHOULD HAVE AN ANTI-VORTEX DRAIN COVER.

Recommendation: 6.4.1.2.2 Anti-vortex drain covers shall be provided on swimming pools and whirlpool spas.

Action: Wading pool will be permanently closed.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: CREW GALLEY

Deduction Status: N

Violation: CUTTING BOARDS IN THIS AREA WERE HEAVILY PITTED AND SCRATCHED.

Recommendation: Sand down these cutting boards to a smooth, easily cleanable surface.

Action: Cutting boards have been smoothed.

Site: CROW'S NEST BAR

Deduction Status: N

Violation: THE MAIN REFRIGERATOR AND THE ICE MACHINE IN THE PANTRY WERE OUT OF ORDER.

Recommendation: 7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: Work is in progress to repair these units.

Site: PIANO BAR/CASINO BAR PANTRY

Deduction Status: N

Violation: ONE OF THE LARGE REFRIGERATOR UNITS WAS OUT OF ORDER.

Recommendation: 7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: Work is in progress to repair this unit.

Site: BARS GENERAL

Deduction Status: N

Violation: SOME OF THE REUSABLE BOTTLE POUR SPOUTS, BLENDER LIDS, AND OTHER ITEM WERE CRACKED OR CHIPPED AND NOT EASILY CLEANABLE.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints.

Action: Items noted have been replaced.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: MAIN GALLEY

Deduction Status: Y

Violation: A THERMOMETER WAS NOT PROVIDED IN THE BULK MILK DISPENSER IN THE ROOM SERVICE PANTRY.

Recommendation: 7.4.2.4.9.1 Temperature measuring devices shall conform to the following guidelines: (1) In a mechanically refrigerated or hot-food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot-food storage unit.

Action: Thermometer has been installed.

Site: MAIN GALLEY- SAUCIER AREA

Deduction Status: Y

Violation: SEALANT WAS PEELING OUT OF AREAS BEHIND THE COOKING EQUIPMENT.

Recommendation: Replace sealant.

Action: Sealant has been replaced.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: MAIN GALLEY- DISHWASH AREA

Deduction Status: N

Violation: THE FINAL RINSE GAUGES ON THE DISHWASHER AND GLASS WASHER WERE NOT WORKING. (THE FOOD AND BEVERAGE MANAGER HAD EVIDENCE THAT THESE HAD BEEN ORDERED.)

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: Gauges will be replaced when they arrive.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

Site: CREW GALLEY

Deduction Status: N

Violation: A HEAVY GREASE BUILD-UP WAS NOTED ON SURFACES OF THE GAYLORD HOOD SYSTEM ABOVE THE DEEP FAT FRYERS.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: This is referring to some grease on the sensitive wires for the fire suppression system that are exposed. Regular cleaning is being done.

Site: CROW'S NEST BAR

Deduction Status: N

Violation: SOME FOOD DEBRIS WAS NOTED BEHIND THE GARBAGE CANS IN THE UNDERCOUNTER STORAGE CABINET OF THE BAR.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Area has been cleaned.

Item No.	Description	Points Deducted
30	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance	0

Site: CROW'S NEST BAR

Deduction Status: N

Violation: A HANDWASHING SIGN WAS NOT PROVIDED AT THE HANDWASHING SINK.

Recommendation: 7.7.1.1.7 A sign stating "WASH HANDS OFTEN" in a language that the food employees understand shall be posted over handwashing sinks.

Action: Sign has been installed.

Site: PIANO BAR

Deduction Status: N

Violation: A HANDWASHING SIGN WAS NOT PROVIDED AT THE HANDWASHING FACILITY IN THE BAR.

Recommendation: 7.7.1.1.7 A sign stating "WASH HANDS OFTEN" in a language that the food employees understand shall be posted over handwashing sinks.

Action: Sign has been installed.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: LIDO

Deduction Status: Y

Violation: RECESSED AND SOILED GROUT WAS NOTED IN A NUMBER OF AREAS IN THE LIDO GALLEY, LIDO BUFFET AREA, LIDO POT AND DISHWASH AREAS.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to renew grouting. Areas noted will be addressed.

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: SEVERAL AREAS THROUGHOUT THE FOOD SERVICE AREAS HAD CHIPPED AND CRACKED DECK TILES. GROUTING WAS DAMAGED AND MISSING IN THE VEGETABLE PREPARATION ROOM AT THE BULKHEAD-DECK JUNCTURES AND SEALANT WAS PEELING OUT OF THE BASE OF BULKHEAD PANELS IN PROVISIONS WALK-IN

COOLER ROOM #15.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to renew tiles. Areas noted will be addressed.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

Site: AIR CONDITIONING MECHANICAL ROOMS

Deduction Status: N

Violation: AIR HANDLING UNIT CONDENSATE DRAIN PANS WERE NOT ACCESSIBLE FOR INSPECTION, MAINTENANCE, AND CLEANING.

Recommendation: 9.2.1.1.1 Air handling unit condensate drain pans and collection systems shall be accessible for inspection, maintenance, and cleaning.

Action: The pans were not designed to be accessible. This is the original design of this equipment. These units were acceptable to USPH at its final construction inspection.

Site: AIR CONDITIONING MECHANICAL ROOMS

Deduction Status: N

Violation: ALTHOUGH THE AIR HANDLING SYSTEM MAINTENANCE PLAN WAS WELL DONE OVERALL, IT DID NOT INCLUDE INSPECTION AND MAINTENANCE PROCEDURES FOR FILTERS AND THE CONDENSATE PANS. THESE ITEMS SHOULD BE INCLUDED.

Recommendation: 9.2.1.2.3 Vessels shall have a plan to inspect and maintain heating, ventilation, and air conditioning systems in accordance with manufactures recommendations and industry standards.

Action: The vessel does inspect and maintain these units to the manufactures recommendations. That is the plan.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: TACO BAR

Deduction Status: Y

Violation: STANDING WATER WAS NOTED IN THE TECHNICAL SPACE OF THE BUFFET.

Recommendation: This area should be self-draining.

Action: Water has been removed. The source of the water will be determined.